



There goes Frank - showing off how good his car runs since he had it overhauled at . . .

**COLEMAN
ESSO SERVICE**
Phone 563-3828

Moe's Universal
Equipment & Sales Ltd.
CRESTON, B.C.
INVITE
DEALERSHIP
ENQUIRIES
For
Romanian Universal
TRACTORS
Phone 428-7777
Box 298, Creston, B.C.

**FOR THE STAY
TO REMEMBER**
VISIT THE
**ALBERTA
MOTEL**
CRESTON, B.C.
Reasonable Rates



Look Bill, at the
Wonderful shoes
I got from

**LESLIE OWENS
CLOTHING LTD.**
Box 220, Colman, Alta

**ALLEN
SULATYCKY**
has been
given many
responsibilities



and has
proven to be
a responsible
man

**Liddell - Ritrervo
Vows Exchanged**

Reverend Jim Higell officiated at the 3:00 o'clock afternoon wedding in the Coleman Holy Ghost Catholic Church on August 19, 1972 when rings and vows were exchanged by Joanne Ritrervo, daughter of Mr. and Mrs. A. Ritrervo and David Lloyd Liddell, son of Mr. and Mrs. W. R. Liddell, all of Coleman.

Maid-of-honour Mrs. Kathy Compton and bridesmaids Miss Kris Upton were identical floor-length gowns of yellow sheer material with tiny pink flowers covering a solid yellow lining. The dresses were decorated with a 6 inch flounce and white lace trim around the neckline and at the top of the flounce. They also wore wide-brimmed floppy hats and carried diamond-shaped bouquets of yellow roses.

The flower girls, Miss Gloria Ritrervo (sister of the bride) and Miss Marianne Euler (niece of the bride) wore identical dresses matching those of the maid-of-honor and bridesmaids but wore matching ribbons in their hair and carried white decorated baskets of the same flowers.

The bride looked radiant in a full-length gown of white lace also decorated with a 6 inch flounce and wore a matching wide-brimmed hat and carried a beautiful bouquet of red roses.

At the wedding were his two brothers, Wayne Liddell of Calgary and Ken Liddell of Coleman. Ushees were Joe Ritrervo (brother of the bride) and Bob Liddell brother of the groom.

A reception and dance were held afterwards in the Coleman Catholic Hall. For their honeymoon the couple travelled to Victoria, B.C. they have now taken up residence in Coleman.

Out of town guests came from such points as lethbridge, Calgary, Carstairs, Red Deer, Edmonton, Victoria, Vancouver and Powell River.

**YOUR FAVOURITE
RECIPE**

By JULIE
ANTIPASTO

2 lb green beans
2 lb yellow wax beans
2 lb cauliflower
2 lb dill
2 lb red peppers
2 lb green peppers
2 or 3 lbs mushrooms
2 tins black olives
2 jars green olives
4 tins sliced tomatoes
7 tins anchovies
4 tins (Glen) catsup
1/2 cups olive oil
1/2 cups vinegar
2 lbs pickling onions
(Put boil cauliflower and onions separately) keep to side and add later. Add salt, pickling spices, chili peppers to sun taste. Cut up all ingredients to whatever size you want them. Add ketchup, oil, vinegar to vegetables, which have been placed in large container on stove. Stir well, careful not to burn. Add fish and cauliflower, onions, cook for 10 minutes. Let stand for a few minutes, then put in jars and steam for 15 minutes.

Coleman Elks

CASH and PRIZE

B-I-N-G-O

in the

Elks' Hall, Coleman

on

Friday, October 13, 1972

ADMISSION: \$1.00

12 Games - Bonus Cards 25c

Jackpot \$150.00 In 57 Numbers

\$10 Extra Bingo Card

Winner to receive \$2 extra for each extra card he or she holds.

OTHER CASH GAMES

Woman's Page

★ THE HOMEMAKER ★



By MISS LYNN JOHNSTON
Home Economics

We are now in the midst of Agriculture Week. This week has been set aside to promote Alberta's products and to support the many farmers who have put so much time, effort and money into providing us with these goods.

As Albertans, we are blessed

with an abundance of meat, vegetables, fruit and grain - beef, lamb, pork, chicken, turkey, eggs, cheese, sugar, flour, rapeseed, potatoes, corn, carrots, peas, turnips, mushrooms, tomatoes, strawberries, apples and so on and so on.

Let's make a special effort to show our thanks, especially at this bountiful time of year, for our wealth by using these Alberta products often in our daily meals.

Turkey Canadian Style

2 cups cooked mashed turnips or rutabagas

1 beaten egg

2 tbsp. melted butter,

1/2 tsp. salt

1/8 tsp. pepper

1/2 cup grated cheese

1/2 cup fine dry bread or cracker crumbs

1 tsp. butter.

Add egg, 2 tbsp. melted butter, salt and pepper to turnips. Transfer to a small buttered casserole.

Top with combined cheese and bread crumbs. Dot with 1 tsp. butter. Bake at 400 degrees F for 20 minutes.

Makes 4 to 5 servings.

Lamb Steak and Vegetable Platter

3 lamb leg steaks, 1" thick

1/2 lb. small white onions

onions

12 cherry tomatoes

1/2 lb. fresh mushrooms

6 tbsp. butter, melted

1/2 cup finely chopped parsley

2/3 cup, fresh chopped chives

1/2 tsp. rosemary leaves

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in saucers, and cover with water; bring to boiling point, then simmer until almost tender. Combine butter, parsley, chives, and rosemary leaves.

Peel onions, place in

COLEMAN SOCIAL

Mr. and Mrs. Steve Korcusek, of Coleman, recently celebrated their 50th wedding anniversary. The family gathered together September 23 to help them celebrate this memorable occasion, at the home of their daughter and son-in-law, Mr. and Mrs. Bill Skura of Coleman.

Our READERS Say

The Editor,
The Coleman Journal
Coleman, Alberta.

Dear Sir:

I am dropping these few lines for the purpose of obtaining some information about the Town of Coleman.

You see, I was born in Coleman 2-3-18. My parents ran the general store in West Coleman just around the butt; that was back in the twenties.

I would appreciate it very much if you can send me some information concerning the flood which happened about 1923, in picture form.

It has been quite a number of years since I left Coleman, but the memories of Coleman still linger in my mind.

I hope I'm not putting you through too much bother.

I am making plans to pay a visit back west, God willing and every thing going well.

Yours truly,
Anthony Tony Calabro,
532 Palmer Road,
Conshohocken, PA.

The Catholic bazaar which is to be held in the Catholic Hall in Coleman will be featuring a bake table, fish pond for the kiddies, fancy work table, and Mrs. Bohemian will be selling potted plants. So won't you all come out to this annual event and also have tea with us?

Mr. Ron Poulin was a recent visitor in Coleman, visiting his parents, Mr. and Mrs. Glen Poulin.

Mr. and Mrs. W. Binda spent the week end visiting their respective parents, Mr. and Mrs. J. Jones and Mr. and Mrs. J. Binda.

Miss Susan Jones of Edmonton was in town the weekend and the guess is with her parents, Mr. and Mrs. Jasper Jones.

Mrs. J. Muir (acc L. Boulton) of Vancouver, B.C., has been in Coleman visiting old friends.

Mrs. Pearl Hanrahan of Lethbridge attended Mrs. M. Antclif's funeral in Coleman.

COLEMAN CATHOLIC FALL

BAZAAR and TEA

To be held

SUNDAY
OCTOBER 14

in the

CATHOLIC HALL
COLEMAN

from 2 p.m. to 5 p.m.

GRAB BOXES - FISH POND - BAKE TABLE
APRON and FANCY WORK

Rocky Mountain Eye Opener

EDGAR BENSON'S JOB

National transportation policy can make or break Western Canada. It sets the costs for moving goods between the West and the rest of Canada, and many Westerners believe these costs are higher than they should be.

Transportation policy is set by the Canadian Transport Commission. This summer, when a new Commission Chairman was to be chosen, Alberta's Premier Peter Lougheed requested that a Western Canadian be appointed. Many people in the West agreed. Instead, Mr. Trudeau chose Edgar Benson, whose most obvious qualification is that he is a Trudeau Liberal in need of a job.

This was a political payoff, and it may severely harm Western Canada. It teaches us two lessons . . .

First lesson: How much the West relies on good decision-making in Ottawa.

Second lesson: How little the Trudeau Liberals care about the real interests of Western Canada.

A progressive Conservative government will . . .

• Fire Edgar Benson, and appoint a Chairman sympathetic to Western Canada.

• Appoint a National Transportation Coordinator to speed up grain shipments.

• Review all national transportation policy.



HERE IN ROCKY MOUNTAIN we have a bonus. Our vote can do things . . . we can help change the government, and we can elect JOE CLARK.

Joe Clark will be more than just a good constituency M.P. He is a man with the ability to get things done in Ottawa . . . to be an articulate spokesman for the people he represents.

The Conservative Party would not appoint a Benson to a vital job because men like Joe Clark would not stand for it. Joe Clark is a man who counts in the party that cares about Western Canada.

ROCKY MOUNTAIN FEDERAL PROGRESSIVE CONSERVATIVE ASSOCIATION

Headquarters Drayton Valley 542-3824
IN BLAIRMORE Lorne Chrystall 562-2636
IN COLEMAN Edna Campbell 563-3853

Joe Clark

THE COLEMAN JOURNAL

Published every second Thursday by Coleman Holdings (Review).

REGISTRATION No. 1322

ESTABLISHED 1921

MEMBERSHIPS

The Coleman Journal is a member of the Alberta Weekly Newspapers' Association.

COPYRIGHT

All Coleman Journal publications, pictures, commercial printing designs and type faces are fully protected by Canadian Copyright No. 23/88647. Any unauthorized reproduction—in whole or in part, in any form whatsoever, particularly by photographic or offset process—will be subject to recourse in law.

RATES

Subscription Rates: Anywhere in Canada, \$3.50 per year — Foreign, \$4.00 per year — Carrier, \$3.75 per year — Single Copy, 10 cents

THE COLEMAN JOURNAL

Page Three — October 12, 1972

THE BIG TRAIN ROBBERY

(By HERBERT K. LEGG)

Some dates and places can never be forgotten. August 2nd, 1920 will always be remembered by some and so will a place in the Crownest Pass, the Rocky Mountains of Alberta, where perhaps the most spectacular hold-up on the Canadian Pacific Railway, and the scene of a hunt which rivals any in the Dominion by police of officers, took place.

With a death toll that reached a total of nine, the case was finally concluded, including those of Constable Ernest Usher of the Royal Canadian Mounted Police and Constable F. W. E. Bailey of the Alberta Provincial Police, who were shot and killed by the desperados.

Prior to this event, the famous train robbery case, which occurred in August 1904, was the main line of the CPR, near Kamloops, B.C., in which Bill Miner and his pals Dunn and Goughoun and been brought to trial by the Royal North West Mounted Police, was the best known in Canada.

In the Crownest case, the responsibility of capturing the criminals and bringing them to justice, rested on the shoulders of the Alberta Police, a force comparatively young at that time. In the nature of their work, much that used to be that of the old RCMP had been delegated to them, and in this and many other instances since, they have shown that the mantle has fallen on worthy shoulders. However in this case the RCMP rendered valuable assistance.

The hold-up of CPR train No. 63, running from Lethbridge to Cranbrook was the work of three foreigners, namely, Tom Bassoff, George Arkoff and Alex Aufolt, all three Russian Cossacks.

The name Cossack is derived from the Turkish word, kakak, meaning robber. These people who inhabit the southern and eastern portions of Russia, have long borne a reputation for cruelty, recklessness and skill in the use of arms. In this story is one of the most cold-blooded deeds in the criminal annals.

In the middle of the afternoon of August 2nd, 1920, just as passenger train No. 63 was rounding Crownest Lake at the foot of Crownest Mountain, near Sentinel, Alberta, a very lonely spot in the big woods, situated in the extreme southwestern corner of the province, six miles east of the British Columbia boundary line, and 27 miles north of the Montana State line.

The one hundred or more passengers, some on business and others on pleasure bent, were suddenly startled by what was demanded of the conductor in charge of the train, and a short time later of what was demanded of many more on board.

No one until then had taken any particular notice of the three men who had boarded the train at Lethbridge, Alberta, ostensibly enroute to Fernie, B.C., as bona fide passengers. Not even the conductor

had paid them any particular attention, as men of the roughest type are frequently seen riding through the Crownest Pass.

Suddenly one of their number, later ascertained to be Alex Aufolt, arose with a Luger automatic in his hand, and ordered Sam Jones, one of the oldest and best known conductors in Southern Alberta, to surrender.

Conductor Jones not taking the place seriously, told him to put up his gun, but realized from his conduct that he was intent upon robbery. He therefore reached to pull the air signal and succeeded in pulling it once, when the armed man fired a shot, the bullet going over the head of the conductor and passengers and lodging in the woodwork at the top end of the coach.

The sharp crack of the explosive sounded clear above the roar of the train, and the startled passengers, awakened from the drowsiness induced by the hot August afternoon, stared in the direction of the shot. The two other bandits, Bassoff and Aufolt then got up and with their terrorizing autowholes, took off.

Hearing the shot, J. H. Staples, baggageman, emerged from his car, just in time to be herded with the conductor and brakeman, into the smoking car passenger section, to be held at gunpoint with a view of preventing any person from leaving or entering the coach, while his two comrades were busy searching the occupants for money and valuables.

The passengers submitted themselves to being searched and it was apparent the bandits were looking for someone, who they thought might have a large sum of money on their person. A number of men succeeded in transferring their reserve bank rolls to the custody of their wives, and to the effect that two men, among whom were passengers searched and it was a message from Blaumore, that the two men had just entered the Bellevue, a Chinese restaurant situated on the west side of the main street.

On the telephone rang and Corporal Usher answered, stating it was a message from Blaumore, to the effect that two men, among whom were passengers searched and it was a message from Blaumore, that the two men had just entered the Bellevue, a Chinese restaurant situated on the west side of the main street.

of conductor Jones, incidentally which resulted in the capture of Alex Aufolt, three years later.

A number of mounted and provincial police were soon on the scene, but before very much could be done, darkness had set in. During the night the main highway was patrolled and the wire kept humming, and in the morning further policemen and armed citizens from towns scattered throughout the pass, joined in the search.

It was no easy task, in an area so wild and rocky, so full of gullies and ravines, that would afford hiding places for a regiment. For four days the posses searched the countryside in the vicinity of the crime, without coming across the slightest trace of the bandits. The robbers had worn masks, and the police had a good description of them, yet they had apparently entirely disappeared.

Had they broken through the cordon, and had they found some secure hiding place in that wild mountainous district, or could they have made their way across the border into Montana, in spite of the vigilance of the searchers.

These were the questions that were being asked, which were to be answered a few days later, on August 7th.

Constable James Frewin, in charge of the Bellevue detachment of the Alberta Provincial Police, a small mining town, about 12 miles east of where the holdup took place, was sitting in the detachment office at one o'clock on the afternoon of August 7th, discussing the possible whereabouts of the bandits, with Corporal Ernest Usher who had come from Macleod to assist in the search, and Constable F. W. E. Bailey, who had just that day arrived from Lethbridge.

Then the telephone rang and Corporal Usher answered, stating it was a message from Blaumore, to the effect that two men, among whom were passengers searched and it was a message from Blaumore, that the two men had just entered the Bellevue, a Chinese restaurant situated on the west side of the main street.

When the conductor and passengers had recovered from the biggest thrill they had ever experienced, the train had come to a full stop at Sentinel, a "flag stop," which did not boast of a station. Here the bandits after warning their victims not to follow, jumped off the train and escaped into the adjacent bush.

When the conductor and passengers had recovered from the biggest thrill they had ever experienced, the train had come to a full stop at Sentinel, where engineer Alexander, the driver of the locomotive, learned for the first time of the holdup. The train was held until the police and CPR officials were communicated with.

In the meantime the passengers were checking up on their losses and it was estimated the bandits had made away with approximately \$6000 and several watches, including the gold cased railroad time-piece.

To be continued

R. E. Thibert Construction

EXCAVATING, DITCHING AND DOZING

ALL TYPES CRANE WORK

WE SPECIALIZE IN

SEWER HOOK-UPS

WRITE OR PHONE FOR ESTIMATES

P.O. Box 544 • Phone 563-3974 • Coleman, Alta.

About Town

Mr. Ed Krywol is a patient in the Crownest Pass General Hospital.

Mr. Charles Sygnek is a patient in the CNP general hospital. Friends are pleased to see Mrs. Jean Kubica home again, after being a patient in the CNP general hospital.

Miss Wendy Bowman of Boyle, Alta., and Mr. Karl Hueln attending university at Edmonton, Alta., spent the weekend visiting their respective parents, Mr. and Mrs. Robert Bowman and Mr. and Mrs. Robert Hueln.

Miss June Bowman attending Henderson Business College in Lethbridge, spent the weekend visiting her parents, Mr. and Mrs. Robert Hueln.

Behind The Scenes At Coleman Community Library

Some people think all is not well at our public library, is to do to our public library, is to go there, take home a book to read, and return it, to be placed on the shelf. This is not so, there is much more to be done than just that.

Several of our citizens have been kept busy all summer to get the books ready for another year of good reading. We should take our hats off to these few people that worked so hard and diligently spent untiring hours to prepare your library for you.

They are as follows: Mrs. Cath Wecko, Mrs. Mildred Zak, Mrs. Lorraine Aiello, Mrs. Caroline Holyk, Mrs. Helen Gingras, Mrs. Vera McQuarrie, Mrs. Margaret Johnson, Mrs. Marg Krywol, Mrs. Bessie Upton, Mrs. K. Jamie, Mrs. Josephine Kulig, Mr. Waveran and Miss Judy Kujan and Barbara Wecko.

This is all voluntary and they only hope the books will be well taken care of, so "happy reading folks!"

Mrs. Agnes M. Ryan of Calgary, is visiting with her brother and sister-in-law, Mr. and Mrs. James Kilgallon and family.

Mr. and Mrs. Vance Bellerose visited with the latter's sisters, Connie and Carol Lant in Calgary.

Mr. Robert France of Calgary visited with his parents, Mr. and Mrs. H. France.

Mr. and Mrs. Harold Hubbard from Omaha, Nebraska, visited their cousin, Mrs. Dorothy McQuarrie and wife's mother, Mrs. Orville Willard Dwyer and their families at Lethbridge. Mr. Charles Dwyer at Cowley, and Mr. Thomas Dwyer at Pincher Creek. Mrs. McQuarrie that accompanied them to Banff and Jasper.

Mrs. A.B. Westworth has returned from a six week visit with her sisters and their families at Vancouver, B.C.

Mr. and Mrs. Fred Hewitt accompanied by the former's mother, Mrs. Susan Hewitt from Cowley

For Sale

Combination radio, stereo and black and white TV. Cheap for cash. Phone 563-3869, Coleman.

Garage on Bellevue main street. Available November 1st. For further information Phone 564-4675.

- NOTICE -

"Free" your own snowmobile repair parts and accessory catalogue — "Save up to 30%" — Just mail your name and address to "Direct Distributing Inc., P.O. Box 1178, Hull, Quebec, Canada." A complete selection of parts and accessories to choose from.

No matter where you live, you'll always receive fast service.

Business Opportunity

EARN MONEY IN SPARE TIME

Men or women to re-stock and collect money from New Type high quality coin-operated dispensers in your area. No selling. To qualify, must have cash references, \$1,000 to \$3,000. Seven to twelve hours weekly can net excellent income. More full time. We establish your route. For personal interview write, including phone number.

B. V. DISTRIBUTORS LIMITED
Dept. 'A'
1117 Tecumseh Road E.
WINDSOR 20, Ontario

Sulatycky
works

Grant Hall Pharmacy

Blairmore, Alta.

PHONES:
562-2725, 562-2635

AFTER HOURS:
562-2917

PRESCRIPTION SERVICE
FOR THE ENTIRE PASS

Your Rexall Store

CELLI'S BUILDING & SUPPLIES

Bulder's Headquarters
PAINTS and VARNISHES

PHONE 563-3731

MICHAEL FINN PHARMACY LTD:

Prescription Drug Service
FREE DELIVERY
After Hours Call
Michael Finn Residence
562-2381

BLAIRMORE, Alta.
PHONE 562-2192

OBITUARIES

Margaret Antel 1893 - 1972

Margaret Antel (Hoggan), wife of the late Harry Antel of Coleman, passed away in the Crownest Pass General Hospital, Monday, October 2nd, 1972 at age of 79 years.

She was born in Wellington, B.C., on July 11, 1893 and came to Coleman in 1909, where she has resided since. She was a member of the OOPR, The Hobby Club and a former member of the Victoria Rebekah Lodge for approximately 40 years, during this time she served two terms as Noble Grand, all at Noble Grand.

She married her husband in Coleman in 1910 and was predeceased by him in July 1938. She was also predeceased by four brothers, Robert and William in Coleman, George in B.C., John in the USA; two sisters, Mrs. Kye Dietrich, Seattle, Wash., and Mrs. Janet Larrington in California.

Survivors include two daughters, Mrs. J. (Emma) Peever, Maple Ridge, B.C., and Mrs. J. (Laura) Trotz, Coleman, one sister, Mrs. F. (Agnes) Macdonald of Calgary; five grandchildren.

Funeral services were held in Fantus Funeral Chapel in Coleman, Thursday, October 5th, 1972 at 3 p.m., with Rev. Bob Smith officiating.

Interment followed in the family plot, Coleman in the Union cemetery.

In lieu of flowers, persons wishing may donate to the Emil Aielo Fund, care of the Crownest Pass Fanin's Chapels Ltd. were in charge of arrangements.

Ernest Rees 1899 - 1972

Ernest Rees, formerly of Hillcrest passed away September 21, 1972 at the age of 73 years.

He was born in Swanside, Wales, February 3, 1899. He served in the Royal Navy from 1915 to 1919 and also with the Royal Canadian Engineers from 1940 to 1945.

While in Hillcrest he was president of the Hillcrest UMWA and was a past president of the Hillcrest Miners Club. He took an active part in politics and civic affairs.

He was a justice of the peace from 1937 to 1945 until he returned from overseas and took up residence in B.C. He was also business manager for the Union of the B.C. Electric Company until his death.

Survivors include a sister, Ethel and brothers Edgar, Glyn, Ken and Ned and Heddy.

Secretary Of Library Board Resigns

E was with deep regret that the Coleman community library board accepted the resignation of Mr. Mel Garrett, its secretary.

Mr. Garrett has been secretary of the library board for 11 years.

Jerry Reiman was appointed acting secretary until the annual meeting in January.

We would like to welcome new members to the library, especially adults. The board is considering adding a paperback section to the library.

Books are purchased in the interest of our readers and any reader having any special requests, please inform the workers.

Remember the library is open every Tuesday afternoon and evening.

Coleman Arena Opens Shortly

A meeting of the Coleman sports association was held recently and it was decided that the ice arena would be opened shortly after the 15th of October, month as soon as the ice is made.

The sports association requires an icebreaker for the coming season. Anyone interested in applying for the position should do so by Saturday, October 14.

Applications should be addressed to the secretary of the Coleman sports association.

Coleman Social

The senior citizens of Coleman held their draw at their regular monthly meeting, the lucky winner was E. Lathwaite of Calgary. The rug was made by Mrs. M. Yates and the lucky ticket was drawn by Mr. G. Atkinson.

BOOKS

The following two books may be obtained from the Coleman community library.

JAKE—by Alfred Slot—a story for Boys—

The story is of a baseball team, the Printalls, who were last year champions. Just before the beginning of the season their coach quit. Jake, an 11 year old boy, takes over the team because he is the strongest—not the best—but the strongest.

However, the board of commissioners said they need a "real" coach. The boys think of Jake. Can they think of some way to get Henry as their coach? Will they be able to stay in the league? You will find out when you read Jake, a good true life story for boys.

INDIAN LEGENDS OF SANDY LAKE CREE — by James R. Stevens;

Emphasis on Canadian Indian Lore continues with this publication by James Stevens, a native of Stratford, Ontario.

SANDY LAKE CREE Indian Reserve is located 600 miles North of Thunder Bay, Ontario. The book, about Cree legends, easily lays the history that Canada has little native lore.

The context of the legends links the Cree to the land from which they come. Continuous references to the forest creatures reveal the Cree's keen attachment to and understanding in the fellow creatures of the world. Where the white man seeks to conquer his environment, the Cree seek to let it be a function part of his life.

The book also contains work by Carl Ray, a native of Sandy Lake Reserve.

LIONS BINGO

Winner at the Coleman Lions bingo held October 4, 1972 were as follows:

Turkeys—Ann Wilson, Blairmore, Gail Syutke, Blairmore, Mrs. Delbert Jahn, Coleman, Ethel Misura, Pincher Creek, Ruby Gilman, Blairmore.

\$10.00—Mrs. Lamay, Joe Semenec, Tony Cesco, Mrs. Trifanik.

\$5.00—Joe Semenec, Chris Braun, \$25.00—Josephine Barnard, Donna Waldner.

\$8.00—Betty Aschacher, Mrs. Evans.

\$30.00—Mark Podrsky, Sparwood, Mrs. L. Muier, Vancouver, B.C., Helen Coccioni, (2), Hillcrest, \$15.00—Gail Syutke, Ann Saloff, Donna Waldner.

\$50.00—Marilyn Willels, Sparwood, \$100—Consolation, Mrs. Frank Galvin, Emily Misura.

Coleman Catholic Women Meet

The regular monthly meeting of the Coleman Catholic Women's League was held on October 3, with 24 members present and Father Louis Rosating, who celebrated Holy Mass before the meeting.

Mrs. Mel Taje, president, was in the chair. The financial report showed a healthy condition, and arrangements were made for the annual bazaar to be held in the Hall on Saturday, October 14.

Workers were recruited, and workers for the various tables, and the hall was decorated for the bazaar, which is to be held Saturday, October 14, 1972.

The emporium will offer various tasse-trimmed foods including chili, cabbage rolls, spaghetti, ham, roast beef, turkey, salads and pie for dessert.

Advance tickets are now on sale. Bring the whole family and eat out. DRIVE SAFELY . . . & SAVE A LIFE!

*Fresh as a flower
in just one hour*

One Hour
"MARTINIZING"
CLOTHING
THE MOST IN DRY CLEANING

Blairmore Cleaning
LAUNDRY CENTRE CAR WASH

BABY CLINIC

The Chinook Health Unit Will Hold a Well Baby Clinic



ON	AT	IN	FROM
October 12	Blairmore	Health Unit Office	10:30 - 11:30 a.m. & 1:30 - 3:30 p.m.
October 13	Belleview	Maple Vue Hall	1:30:30 p.m.
October 13	Hillcrest	Credit Union Office	10:30-11:30 a.m.

PUBLIC NOTICE

Applications will be accepted for the position of reliable meter readers for the Town of Coleman. Applications must be submitted at the Town Office no later than October 18, 1972.

JOHN KAPALKA,
Secretary-Treasurer.

J. M. CHALMERS

JEWELLER

Registered Diamonds
Certified Watchmaker

PHONE 563-3813 COLEMAN, ALTA.

JOIN
YOUR
CREDIT
UNION

It's
where
you
belong

Your credit union, people helping people — it's that simple. People with a common goal, to help each other, and themselves, financially. Contact the credit union in your area for more information.

Most politicians travel around the country to speak...

ALLEN

SULATYCKY

goes
to
listen



On October 30,

RE-ELECT

Sulatycky

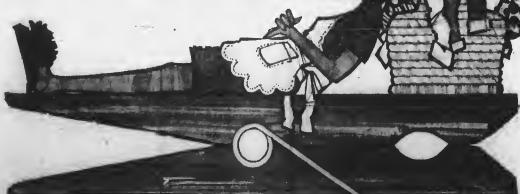


\$35.00 In 7 NUMBERS

ONE EXTRA PRIZE GAME

If attendance is 140 or more we will play for an extra \$25 cash game.

no hang-ups...



with an electric dryer & washer

Wet wash is a hang-up. In more ways than one. It's no fun to pin and unpin thousands of clothespins a year. It's no fun to lug hundreds of pounds of wet wash to and from the clothesline.

Break free of your hang-ups. Discover the wonderful convenience of an electric dryer and washer. Gentle electric heat is perfect for permanent-press garments as well as your other clothes.

See the new electric dryers and washers at your appliance dealer now... and get rid of your hang-ups.

ELECTRIC SERVICE LEAGUE OF ALBERTA